

## White Chicken Chili

- 1 lb. dried large white beans
- 6 cups chicken broth
- 1 medium onion, chopped
- 2 cloves of garlic, minced
- 1 medium onion, chopped
- 1 T. vegetable oil
- 2 (4 oz.) cans chopped green chiles, drained
- 2 tsp. cumin
- 1 1/2 tsp. oregano
- 1/4 tsp. ground cloves
- 1/4 tsp. cayenne pepper
- 4 cups chopped cooked chicken breast
- 3 cups shredded Monterey Jack cheese

Sort and rinse the beans. Combine the beans, broth, one onion and garlic in a stockpot and mix well. Bring to a boil; reduce heat. Simmer for 3 hours or until the beans are tender, stirring occasionally. May add additional broth if needed for desired consistency. Sauté one onion in the oil in a skillet until tender. Add the chiles, cumin, oregano, cloves and cayenne and mix well. Stir into the bean mixture. Add the chicken and mix well. Simmer the chili for one hour, stirring occasionally. Ladle into chili bowls and sprinkle with cheese.

## Collard Dip

- 1 lb. Rawl bagged collards
- 1 pkg. Knorr Vegetable Soup Dip & Recipe Mix
- 16 oz. sour cream
- 1 cup mayonnaise
- 3 green onions
- 2 dashes Worcestershire sauce

Finely chop collards and cook in a small amount of water for 10 minutes. Strain and pat dry 2-3 cups of the cooked collards. In a medium bowl, combine the collards with the remaining ingredients. Cover and chill at least 2 hours. Serve with corn scoops or crackers. *Healthy Tip: Use remaining collards and broth as an add-in for soups, rice, quiche, meatloaf, etc.*

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**South Carolina  
Department of Agriculture  
Marketing Division**  
PO Box 11280, Columbia, SC 29211  
803-734-2210

[www.certifiedscgrown.com](http://www.certifiedscgrown.com)

## Oyster Lover's Pie

- 1 stick butter
- 3/4 cup flour
- 1 1/2 pints oysters, drained and reserve liquid
- 1 clove garlic, chopped
- 1/3 cup chopped celery
- 1/3 cup chopped fresh parsley
- 1/2 cup chopped green onions
- Salt, black pepper and cayenne pepper to taste
- 1 (9 inch) unbaked pie crust

Melt butter in skillet. Add flour to butter and stir constantly until mixture is golden brown (about the color of a paper sack). Add the drained oysters, garlic, celery, parsley and green onions. Season to taste. Cook only about 5 minutes or until edges of oysters curl. Remove from heat and stir in about 1/3 cup of the oyster liquid. If mixture is too thick, add a little more. As the pie bakes, the oysters will thin the filling. Check for seasoning—should be spicy. Pour into unbaked pie crust. Bake in 350°F oven for 30-40 minutes or until crust is golden brown.

**South Carolina  
Department of Agriculture**

## Winter Recipes



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## *Peanut Cookies*

1 egg  
3/4 cup firmly packed brown sugar  
1 1/4 cups all-purpose flour  
1/2 tsp. baking soda  
1/4 tsp. salt  
1/4 cup vegetable oil  
2 tsp. vanilla extract  
1 cup chopped roasted peanuts

In a mixing bowl with a hand-held electric mixer, beat egg; blend in brown sugar. Combine flour, soda, and salt in a separate bowl; add to egg mixture a little at a time, alternating additions with the oil. Stir in vanilla and peanuts. Drop by teaspoonfuls onto greased baking sheet. Bake peanut cookies at 375°F for about 6 – 8 minutes. Makes about 3 dozen cookies.

## *Herbed Savory Kale*

2 1/2 pounds fresh kale  
1 clove garlic, cut in half  
1 1/2 tsp. salt  
1/4 tsp. dried leaf marjoram  
1/8 tsp. pepper  
1/2 tsp. sugar  
2 T. cider vinegar, divided  
2 T. butter or margarine

Wash kale well. Cut off coarse stems and discard them. In a large saucepan, place kale, garlic, salt, marjoram, pepper, sugar and 1 tablespoon of the vinegar. Cover and cook 20-25 minutes or until just tender. Add remaining vinegar and butter. Heat only about 1/2 minute. Serve hot.

## *Baked Sweet Onion Dip*

16 oz. cream cheese, softened  
1/2 cup mayonnaise  
2 cups fresh grated parmesan cheese  
1 cup chopped SC sweet onions

Combine the cream cheese and mayonnaise in a bowl and mix well. Stir in the onion and parmesan cheese. Spoon into a baking dish and bake at 425°F for 15 to 20 minutes or until brown and bubbly. Serve with assorted party crackers.

## *Mystery Pecan Pie*

1 (15 oz.) package  
refrigerated pie crusts  
1 (8 oz.) package cream  
cheese, softened  
4 large eggs  
3/4 cup sugar, divided  
2 tsp. vanilla  
extract, divided  
1/4 tsp. salt  
1 cup chopped pecans  
1 cup light corn syrup  
2 T. butter, melted

Unfold and stack two pie crusts; gently roll or press together. Fit into a 9" pie plate according to package directions; fold edges under and crimp. Beat cream cheese, 1 egg, 1/2 cup sugar, 1 teaspoon vanilla and salt at medium speed with an electric mixer until smooth. Pour into pie crust. Sprinkle with pecans. Stir together corn syrup, melted butter, remaining 3 eggs, remaining 1/4 cup sugar and remaining 1 teaspoon vanilla; pour mixture over pecans. Bake at 350°F for 50 to 55 minutes or until set. Cool completely.

## *Dijon Pork Loin*

1/4 cup dried steak seasoning  
2 tablespoons all purpose flour  
1/4c up butter, melted  
2 T. Dijon mustard  
1 (3 1/2 - 4 lb.) boneless pork roast, trimmed.

Combine first four ingredients in a small bowl. Rub mustard mixture evenly over roast. Place roast on an aluminum foil-lined broiler pan. Bake at 475°F for 20 minutes. Reduce heat to 350°F and bake 50 – 55 more minutes or until a meat thermometer inserted in thickest portion registers 155°F. Remove from oven and let stand 15 minutes or until thermometer reaches 160°F before slicing. Garnish with fresh basil leaves and cherry tomatoes if desired.



## *Sweet and Sour Beets*

12 small beets  
1/2 cup sugar  
1 T. cornstarch  
1/2 tsp. salt  
2 whole cloves  
1/2 cup vinegar  
3 T. orange marmalade  
2 T. butter or margarine

Leave root and 1 inch of stem on beets; scrub with a vegetable brush. Place beets in a saucepan; add water to cover. Bring to a boil, cover, and reduce heat and simmer 35 – 40 minutes. Drain; pour cold water over beets; drain. Trim off stems and roots and rub off skins.

Combine sugar, cornstarch, salt, and cloves in a heavy saucepan; stir in vinegar. Cook over medium heat, stirring constantly, until thickened and bubbly. Add beets to sauce and cook 15 minutes; stir in marmalade and butter.

## *Beef Stew*

2 lbs. stew beef  
2 T. vegetable oil  
2 cups water  
1 tsp. Worcestershire sauce  
1 clove garlic, peeled  
1 or 2 bay leaves  
1 medium onion, sliced  
1 tsp. salt  
1 tsp. sugar  
1/2 tsp. pepper  
1/2 tsp. paprika  
Dash of ground allspice or ground cloves  
3 large carrots, sliced  
4 red potatoes, quartered  
3 ribs celery, chopped  
2 T. cornstarch

Brown meat in hot oil. Add water, Worcestershire sauce, garlic, bay leaves, onion, salt, sugar, pepper, paprika, and allspice. Cover and simmer 1 1/2 hours. Remove bay leaves and garlic clove. Add carrots, potatoes, and celery. Cover and cook 30 – 40 minutes longer. To thicken gravy, remove 2 cups hot liquid. Using a separate bowl, combine 1/4 cup water and cornstarch until smooth. Mix with hot liquid and return mixture to pot. Stir and cook until bubbly.